

Pork and White Bean Skillet



PREPARATION TIME
10 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
corn bread sticks



No need to run to the store for apple cider. Just use 1 cup of chicken broth instead of the cider. You'll retain the flavors in this wholesome stove-top casserole and keep more money in your pocket.

SHOPPING LIST

- bacon • pork loin • kielbasa
- celery • apple cider
- lemon • plum tomatoes
- Great Northern beans

ON HAND

- onion • garlic

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INGREDIENTS

- 4 slices bacon, chopped
- 1 pound boneless pork loin, cut into 1-inch pieces
- 1 pound kielbasa, cut into thick slices
- 1 large onion, chopped
- 1/2 cup chopped celery
- 2 cloves garlic, chopped
- 1 cup apple cider
- 2 tablespoons lemon juice
- 1 (28-ounce) can plum tomatoes, drained, 1/2 cup juice reserved
- 2 (16-ounce) cans Great Northern beans, drained, rinsed

SERVES 6

COOK'N
Express

• Old garlic has a bitter taste. To minimize the strong taste, cut the clove in half—from the root end to the stem—and remove the green shoot in the center.

Make Ahead

You can make this dish up to 24 hours ahead. Refrigerate, covered, until ready to use. Reheat on medium-low before serving.

♦ VARIATION

For a spicier flavor, add 3 to 4 drops hot pepper sauce to the recipe during step 3.

1 Cook bacon in a skillet over medium heat until crisp; remove. Add pork and kielbasa to skillet. Cook over medium-high heat, turning once, until browned, about 5 minutes. Remove from skillet.



2 Add onion, celery and garlic to skillet. Cook until tender, about 5 minutes. Add cider, lemon juice, tomatoes with reserved juice and bacon. Simmer for 5 minutes.

3 Return pork and kielbasa to skillet; cover. Cook for 10 minutes.



4 Add beans to skillet; mix well. Cook until beans are heated through, about 10 minutes longer.